

THE HOME, ITS PROBLEMS AND INTERESTS

LOVE ASSUMES VARIOUS PHASES, LIKE ANY DISEASE

At the Different Stages the Similarity Is More and More Pronounced, But Nevertheless Enjoyed.

"It's love that makes the world go round."

At least that's the creed of the sunny-minded optimist. The pessimist, on the other hand, is lost head over heels in the belief that it is love that prevents the wheels going round, and makes the world stand still. He fancies that but for love, brains would not be wanted; and that if it were unknown, many a promising career would end on Paradoxus instead of in a suburban cottage three miles from a railway station.

The cynic thinks—and has no hesitation in saying—that love strangles genius and encourages mediocrity because the financial strain entailed by domesticity demands strenuous efforts to keep the ballast—if not the traditional wolf—from securing too intimate an acquaintance with the knocker of the front door.

The world, however, is of one opinion where love's young dream is concerned—it's beautiful, but unfortunately one must perform waken at meal times.

Like the measles, love has various phases.

Also like the measles, it has its real and its imitation varieties. And still like the same disease, the older one is when one gets it, the more severe attack one is apt to have. The similitude goes on further, for, according to popular belief, any one is liable to suffer from repeated attacks of both.

Inoculation save in certain historic cases, cannot be definitely described as a success. The true affection bacillus is almost human in its obstinacy. It resolutely refuses to exist when planted, watched over and tended by interested

parents or guardians of the people on whom the experiment is being tried; while it will thrive on a chance glance or a casual smile bestowed unthinkingly.

Nowadays it's considered smart to sneer at love, but measles is a disease that is considered seriously, the old theory being quite exploded there as everyone had to have an attack some time or other, it was as well to run the risk of infection and get it over as soon as possible. Love, according to the temperature of the person discussing the subject, varies to an astonishing degree. In turn it is innocent, it is omniscient; it is recurring as has fever, and as unattainable as the summit of Mont Blanc to a South Sea islander without the price of a steerage ticket to Europe. In turn, it is anything; it is everything; it is nothing. It is life; it is death; it is amusement; or it is merely tiresome.

To describe love would be to define the universe. Its forms and phases are unnumbered. It is at once a garden and a graveyard. No map shows its whereabouts; no book tells where it may be found. It is as elusive as a lost collar button; it is as certain as existence. It is the alpha and omega of life. Veritable Haroun al Raschid among emotions, it reveals in disguises, and yet it is the simplest thing on earth. Pursue love and it mocks you; turn your back upon it and it is your constant companion. To woo it is to lose it; to disdain it is to become its prisoner. Happiness and misery are its gifts, and it bestows either at random.

To love is to risk sorrow, but to reject it is to miss the best that life affords. To be in love may be uncomfortable, but to be out of love is lamentable. —Montreal Daily Star.

Wisdom's Whispers.

No woman will admit she has a fondness for the retelling of gossip.

Men tell many things which women look upon as evidence of conceit.

When a woman pays a bill she acts as though a noble deed had been done.

Gaudy society emblems appeal to the taste of very many men.

A woman will grumble over a household task and take delight in working hard at a church festival.

It confuses a man when a woman says she looks upon him as being rich.

Few women are able to memorize the technical terms of a trade.

Men generally feel they have been a failure in many essentials of life.

If a woman has confidence in a man who never stops to consider how he will take what she tells him.

Some men are so conservative that they seem to have no minds of their own.

Creamed Tomatoes on Toast

Peel three solid, ripe tomatoes, slice in rather thick slices, dredge with salt, pepper and flour and fry slowly in a tablespoonful of hot butter, olive oil or pork dripping. They should be done in about ten minutes. Lift out carefully with a pancake turner and arrange upon toast. Sprinkle with salt and pepper. Add to the gravy in the cutlet pan an even tablespoonful of butter, a half tablespoonful of flour and a quarter cupful of milk or cream; cook a few minutes, season with salt and pepper, pour over the tomatoes and toast and serve.

Black Hats for Bridesmaids.

At a recent London wedding among titled people the bridesmaids' costumes were noticeable by reason of immense Romney hats of veritable black tulle.

The somber effect of these headresses was relieved by strings of pale blue tulle to match the dresses, which were of pale blue lace, the bodices draped up to one side of the bust and finished with small folded muslin fichus, the close-fitting elbow sleeves ruffled deeply with white lace.

Another party of aristocratic bridesmaids whose toilettes were copied from a Romney picture wore old-world gowns of white chiffon, trimmed with lace and with cherries and shoes and stockings (revealed by the short skirts) of cherry-red silk.

Maryland Biscuit.

To a quart of flour add a teaspoonful of salt and half a cupful of butter and rub all together until fine as meal. Mix with a cupful, more or less, of cold milk, water or half of each, to make a stiff dough and knead until smooth and elastic. Place the dough on a firm table or block, and beat with a mallet or rolling pin until it waters or cracks, folding it over continually as it becomes flattened from beating. Roll out about an inch in thickness, cut with a small biscuit cutter, prick with a fork and bake in a brisk oven until a golden brown. These are delicious for a picnic luncheon.



Shown here is a smart street and carriage gown of checked brown cloth, trimmed with lapels, vest and cuffs of white heavy linen and large white pearl buttons. White lace ruffles finish the cuffs, and a brown velvet stitched belt closes with a brown metal buckle.

Making a Necklace.

But the woman who wants a collar, and who cannot obtain either a diamond one or a collar of pearls, can take heart, for there is an exceedingly pretty makeshift for her. She can wear a band of velvet around her throat, and, upon this band of velvet, she can wear strings of yellow stones—beads, really they might be called—except that they are irregular size and shape, and so look very much richer than strings of beads commonly look.

The making of these necklaces is a fine art. It requires strings and strings of elastic, of just the length to encircle the throat. As it becomes strung with their burden of odd stones, the whole must be mounted upon a clasp which is set at the back of the neck. These semi-precious necklaces sell for big prices in the stores, but the woman of taste can gather her store and stock of beads and make them for herself. The key to the whole is the preservation of color. The stones should be more yellow than anything else, and the faint yellow tinge should prevail throughout the whole. —New York Evening Telegram.

POOR THING.

The tan has vanished from his face, and he is heard to sigh.

As loaded caps proceed apace To all the termini.

He wonders if he got away A tiny bit too soon, The Man who Took his Holiday In June.

He's great upon the weather, though, And to his friends he cries, "I'd lots of sunshine; when you go, You'll find it otherwise!"

Our August sky is often gray," His solace 'tis to croon that way, an after-theater dish which has won me the envy of some of my forest friends.

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Molly Elliott Seawall Not Allowed to Bring in Pictures as "Wearing Apparel"—Appeal Fails.

Molly Elliott Seawall, author of note and distinction, and a dilettante in the arts, will not have refunded to her the duty she paid on two pictures, which were received at the port of Georgetown, and described as "wearing apparel and personal effects." The collector of the port could not quite reconcile this description with the nature of the articles described.

So that Miss Seawall was required to pay—much to her indignation—before the works of art were suffered to leave the possession of Uncle Sam. So great, indeed, was the degree of her indignation and amazement that she did not wait for the entry of duty to be liquidated before filing her appeal. On this ground the board of general appraisers sitting at New York dismissed the complaint, holding it to be premature.

It is unfortunate, perhaps, that this technicality intervened to prevent a decision on the merits. Whether works of art come properly under the head of "wearing apparel and personal effects" is an interesting question, that should be settled, once and for all.

Miss Seawall says they do. The collector of the port says they do not. And there you are.

Talons in Shoulder. The female bird, fortunately for Mrs. Button, failed to renew the attack, though the first one did. He came at her with renewed viciousness, and, though still armed with the club, her hair was so bedraggled from the onslaught of the second bird that she was unable to see, and the eagle struck her shoulder with one of its talons, inflicting a painful wound and tearing her clothing into shreds, the second talon having just grazed her back.

By this time the eagle had exhausted itself and flew back to the dead hemlock to join its mate. This cessation of hostilities was taken advantage of by Mrs. Button and her son, and they ran for their lives, leaving the eagle to its prey.

The section where the big birds were encountered is an isolated one, and the where in the neighborhood and they feared their young would be molested.

Before the bird could recover for another attack Mrs. Button had armed herself with a cudgel, and when the eagle renewed the fight she gave it a stunning blow.

Then it was that the mate, evidently the female bird, joined forces, and before Mrs. Button knew it this bird had dashed its talons and beak into her hair.

Fortunately, she wore a sunbonnet with heavy pasteboard lining, and the force of the blow was broken by these. But the bird carried away the sunbonnet and a generous tuft of the woman's hair.

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SOME Dainty Delicacies the Favorite Recipes of Stars

Dishes Warmly Recommended by Some of the Great Actors and Matinee Idols.

William H. Crane's Pot Roast.

The David Harum pot roast is prepared as follows: Lay a round of beef in a broad, deep pot. Pour in a cup of boiling water and add two slices of onion; cover closely and cook ten minutes to the pound. Transfer to a dipping pan, rub with butter, dredge with flour and brown in a quick oven. Strain and cool the gravy left in the pot, take off the fat, put the gravy into a saucepan. Season with pepper, salt and a little kitchen bouquet and thicken with a tablespoonful of brown roux. Boil up once and serve in a gravy boat or pour round the base of the beef.

Belasco's Salmi of Goose.

There are many ways of preparing a salmi of goose, but if the directions in the following recipe are closely adhered to, the result should be as pleasing as was the one constructed by the chef who gave me his formula: Cut the remains of a roast goose into small pieces about an inch long and half as wide. Have ready a gravy made by boiling down the bones and toughest scraps until you have a cup of strong stock. Add to this a carrot, a young turnip, a tomato, an apple and a stalk of celery, all cut into dice, and the vegetables parboiled for ten minutes. Simmer in the gravy until you can run them through your vegetable press. Put in the meat and cook slowly until tender. Thicken with browned flour.

Henry Miller's Preferences.

There are two dishes for which I may be said to have a slight preference. These are finnan haddie and fried green peppers. I send you my recipe:

For finnan haddie the fish must be thoroughly washed and left in cold water for about an hour, when it is put into scalding water for five minutes. It should then be wiped very dry. Butter and lemon juice must then be well rubbed into the fiber of the fish. Broil on a clear fire for fifteen minutes. Serve either with a hot butter sauce or with sauce tartare, although I incline to the former.

Select some nice fresh green peppers, and after splitting and removing the seeds, lay them in cold, salted water. When they feel very crisp wipe them off with a cloth. Melt some butter in a frying pan and when hot fry the peppers in it.

Arnold Daly's "Hot Bite"

My favorite recipe for a hot bite after the performance is to mix three tablespoons of grated cheese, one tablespoon of butter and then sift in some onion, finely chopped, and sprinkle with paprika and salt and pour it all into the chafing dish, which should be hot, and then stir it until the cheese is melted. Then I pour in six eggs and stir until they are cooked. This served on toast makes an after-theater dish which has won me the envy of some of my forest friends.

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